



D I S T I L L E R I A

Pojer e Gandri

GRAPPA DI PINOT NERO DOLOMITI

Fruit:

The press cake of the Pinot Nero grapes used for our “normale” and “Selezione” (our special reserve bottling) table wines are distilled with the press cake from the Pinot Nero used for our sparkling wine. The grapes come from near the winery in Faedo from vineyards 300 to 500 meters above sea level. The cru sites include Rocol, Rodel, Pianezzi and Palai.

Distillation:

The press cake (also called the ‘marc’) is distilled soon after the juice has been gently pressed, made with an old “torchio”. With a new technology we get rid of the sees which represent in weight a percentage which goes from 20 to 45% and regards the distillation we use a discontinuous vapor still that was projected and realized with our help too, the resulting spirit is typically intense, 73% - 78% alcohol. It is then left in stainless steel.

Bottling:

After 6 months of maturation in tank, we carefully reduce the level of alcohol to approximately 48% (or 96 proof).

Type of bottle:

Green old Bordeaux bottle of dimensions 0,5 – 0,7 – 1,5 l.

Packaging:

Boxes cylinder-shaped in cases of 6 bottles of dimensions 0,5 l and 0,7 l.
Boxes square-shaped in cases of 3 bottles of dimensions 1,5 l.

Profile of the Spirit

Color: Colorless and crystal clear.

Fragrance: Ethereal and intense, with hints of Marasca cherries.

Flavor: Echoing the aromas, the flavor is dry and harmonious.

Notes: Among the grappe made from red grapes, Pinot Nero is always the most elegant and refined.

Serving temperature: Best served cool, around 60 degrees F. (16 C)

